

## *...for after dinner !*

**Desserts - \$12.50,**

### **Apple Crumble**

Homemade apple and cinnamon crumble served with fresh cream and vanilla ice cream

### **Ginger Pudding**

Steamed ginger pudding served with warm butterscotch sauce,  
fresh cream & vanilla ice cream

### **Chocolate Cake**

Chocolate mousse & mud cake served with a berry couli and fresh cream

### **Cheesecake**

New York baked vanilla cheesecake served with passionfruit pulp,  
fresh cream and vanilla ice cream

### **Tony's Traditional Sundae**

Chocolate, Berry or Passionfruit topping on vanilla ice cream,  
served with nuts fresh cream and wafers

### **Cheese Platter - \$16.00**

Camembert, blue vein, gherkins, pickled onions, assorted crackers, olives

**Liqueurs - \$8.50** Tia Maria, Baileys, Cointreau, Drambuie, Grand Marnier,  
Kahlua, D.O.M Benedictine, Glayva, Frangelico

### **Special Coffee - \$13.50**

**Whiskey - \$8.00** Laphroaig (single malt) - Chivas Regal - Jameson -  
Maker's Mark - Jack Daniel's - Canadian Club

**Tawny Port -** Taylor's 10 year old \$10.00 Galway Pipe \$9.00

**Cognac - Hennessy V.S.O.P \$14.00**

**Coffee -** Flat white, Cappuccino, Long Black, Espresso - \$4.00  
Latte, Mocha, Hot Chocolate - \$4.50

**Dessert Wine - (375ml)** By the glass or bottle, please ask wait staff,..